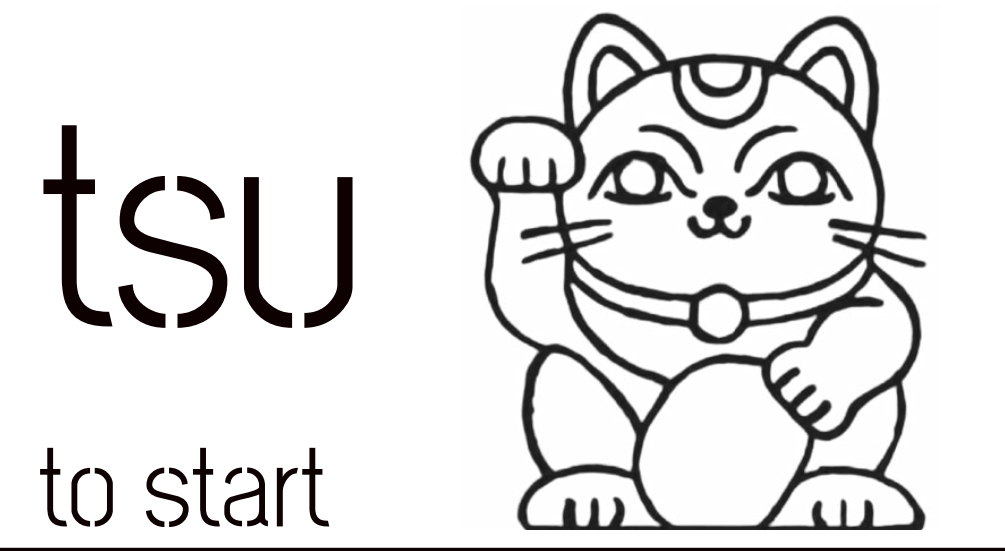




miso soup	5
seaweed salad	6
edamame	
sea salt	8
basil old bay	9
chili garlic	9
sesame cucumber salad	13
shallots, peanut, sesame, cilantro,	
sambal vinaigrette	
tuna lollipops	17/HH 15
chili oil, salt	
met fries	8
jalapeno aioli	
spring roll	16
shrimp, avocado, cucumber,	
creamy spicy, ginger soy	
avocado salad	15
baby lettuce, carrots, pine nuts,	
sweet miso dressing	
tsu tacos	14/ HH 12
spicy tuna, nori, sushi rice	
hamachi	14/HH 12
ponzu, jalapenos	

20% gratuity may be added to parties of 5 or more
please inform your server of any food allergies
no substitutions please

consuming raw or under cooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
food borne illness, especially if you have certain
medical conditions

tsu rolls	
cucumber avocado	7
spicy tuna	10/ HH 8
california	11
avocado, lump crab, roe	
rainbow	11
snapper, yellowtail, ahi, salmon avocado	
annapolitan	11
lump crab, old bay	
chesapeake	12
lump crab, cucumber, chives, avocado	
herb dressing	
lucky cat	14
avocado cucumber roll topped with	
spicy shrimp	
crunchy hamachi	14
yellowtail, crispy jalapeno, avocado	
torched salmon	14
avocado, shrimp tempura, ponzu	

metropolitan	13/HH 11
shrimp tempura, avocado, ahi tuna, creamy spicy,	
eel sauce *option for torched ahi tuna +2	
tsunami	12/HH 10
shrimp tempura, avocado, romaine, eel sauce	
new yorker	13
smoked salmon, shrimp tempura, avocado,	
cream cheese	
kamikaze	13
ahi tuna, salmon, yellowtail, avocado, creamy spicy	
scotia	12
salmon, avocado, jalapenos, crunchies	

rice and noodles	
green curry rice bowl	15
white rice and choice of veg or protein	
teriyaki rice bowl	15
white rice and choice of veg or protein	
fried rice	9
egg, mixed veg, add protein +7	
udon noodles	11
broccoli, add protein +7	
ramen	15
cilantro, radish, poached egg, chili oil, togarashi.	
add protein +7	
sriracha mac & cheese	9

sashimi/nigiri (2pc)	
tuna	11
yellowtail	12
salmon	12
escolar	12
snapper	11
sides	
shiitakes	7
broccoli	7
baby bok choy	7
sake pickles	7

protein	
chicken, beef, shrimp, pork belly,	
shiitakes, tofu	

happy hour and a half 4:30-6 M-F
HH indicates happy hour price
monday rice specials
tuesday noodle specials

Chef E. SERRANO

to share	
miso glaze sea bass	29
bok choy	
teriyaki salmon bites	23
tsu steak	28
honey sriracha eel sauce, crispy onions	
yomatos tofu	7
eel sauce, bonito flakes	
popcorn shrimp	16/ HH 14
creamy spicy, hot sauce	
braised pork belly	14
honey sriracha eel sauce	
chicken thighs	16
peanut sauce, white rice	
shrimp and scallop potstickers	15
chili beurre blanc	
spinach and goat cheese dumplings	13
red wine vinaigrette	
hoisin glazed wagyu burger	16
napa slaw, avocado, sake pickle, fries	
pork belly steamed buns	16/HH 14
bbq eel sauce, sesame, napa slaw	
shiitake steamed buns	15
cucumber, carrot, ginger soy, sriracha	
crispy duck leg and frites	18
miso butter	
dessert	
chocolate hazelnut brownie	10
coconut chocolate ice cream	
banana lumpia	10
peanut butter ice cream	
vanilla ginger creme brulee	10

draft beer (HH 5)

4	miller high life
7	1911 cider
8	loose cannon ipa
8	florida seltzer
	ask your server about our rotating drafts

bottles and cans

6	-196 seltzer
5	corona extra
6	duckpin pale ale
8	falcon smash hazy ipa
7	guinness stout
6	hokkaido peach ale
7	kirin lager 22oz
5	kirin light lager
7	kloud korean pilsner
7	kyoto weiss yuzu
4	michelob ultra
4	miller lite
6	modelo
3	natty boh
5	sprinter seltzer
6	stunts sour
4	zadies lager
4	mystery beer!

non-alcoholic

5	select N/A beer
4	ghost energy
6	berries and bubbles
	cranberry, lemon, blood orange, agave, N/A bubbly
6	tropical whip
	pineapple, blood orange, lime, vanilla, condensed milk, sprite

cocktails

16
cloud city (HH 14)
haikem lychee vodka, lime, sugar, foam
grey matter
western son blueberry vodka, lemon, creme de violette,
lavender bitters
lady killer
818 anejo, st germain, mint cucumber, bubbles
origami crane
toki suntory whisky, lo fi amaro, aperol
southern belle (HH 14)
angels envy bourbon, st germain, lemon, honey, bitters
mermaid daiquiri (HH 14)
bacardi tropical rum, lime, vanilla
doctor's orders
dr bird jamaican rum, lime, salt, agave, grapefruit
kyoto kiss
awauki strawberry gin, lemon, orange liqueur, cranberry
sakura sting
los siete misterios mezcal, wasabi, grapefruit, agave, lime,
sprite
honey honey
honey dew melon soju, sake, honey, lemon
lucky kitty (dessert)
patron, vanilla, espresso, vanilla ice cream, gold flakes

wine

bubbles	all wine
salasar brut rose	10/37
white	HH 7/37
punzi pinot grigio	
mangot chardonnay	
lake chalice sauvignon blanc	
cap au large rosé	
mar de vinas albarino	
ca' del biao moscato	
red	
fairfax pinot noir	
familia mayol malbec	
the atom cabernet	
les arromans bordeaux	
que guapo red blend	

sake/soju

hot ozeki 4oz/8oz	5/10
720 ml	10/38
kiku-masamune sake	(HH 7/38)
250ml	
hana awaka peach sparkling sake	15
hana awaka flower sparkling sake	15
melon gorae soju	18
180ml	
sanomaru	8
bushido	8
snow maiden nigori	8
funaguchi	11

HH indicates happy hour price
ask about our daily drink specials!